

TO START

TEMPURA SOFT SHELLED CRAB SALAD

mixed greens • ripe mango • onion • cilantro • roasted cashewnuts • chili-lime dressing

490

OCTOPUS SALAD

octopus confitted with ham hocks • pickled red onion salad • chorizo • white beans • chimichurri

490

SHRIMP & CRAB SALAD

roasted corn • avocado mousse • bread tuile • scallion • baby tomato

490

TEXTURES OF DUCK LIVER

classic pan-seared • duck liver mousse in truffle macaron • duck liver beignet

690

LINE CAUGHT TUNA CEVICHE

calamansi marinated tuna • chili-citrus sorbet • red pepper • cucumber • cilantro • roasted corn • ripe mango • shallots • cardava plantain chips

490

STEAMED LEMONGRASS MUSSELS

black chilean mussels • coconut cream • basil • dried chili • garlic toast

490

SOUP

SEAFOOD BISQUE

dash of brandy • crab meat salad

490

SWEET CORN VELOUTE

onion crisp • roasted corn • paprika popcorn

490

FLOUR & WATER

SIGNATURE FOUR CHEESE PASTA

fresh pappardelle pasta • bacon lardon • roasted mushroom • mascarpone • cheddar • gruyere • goat cheese • truffle oil

660

MUSSELS AND CHORIZO LINGUINI

fresh squid ink linguini pasta • chorizo pamplona • chilean mussels • selva shrimp • oyster mushroom

660

LAMB PAPPARDELLE

fresh pappardelle pasta • lamb chops • sun-dried tomato • housemade sausage • fiery meat ragu

690

SEA

POLENTA CRUSTED BARRAMUNDI

herb baby potato • haricot vert • basil crisp • sauce vierge

790

PAN ROASTED ATLANTIC SALMON

forbidden rice • asparagus • roasted cherry tomato • basil oil • snap peas • saffron beurre blanc

760

'TAKE OUT' SEAFOOD RICE

Inspired by Discovery Primea's Flame Restaurant, our sister property. Free range eggs • Selva prawns • Atlantic blue crabs • seafood remoulade • chinese ham

760

SOY CARAMEL GLAZED MAHI MAHI

sustainably line caught • ginger fried rice • haricot vert • oyster mushrooms • soy caramel sauce

790

LAND

MASCARPONE CHICKEN

truffle risotto • asparagus • mushroom ragu • mascarpone-bourbon sauce

790

BRAISED SHORT RIBS

spinach • potato scallion mash • glazed baby carrots • crispy potato • ribs au jus

1,600

U.S PRIME FILET MIGNON (250G)

sous vide filet mignon • seared onion • haricot vert • baby "patatas bravas" • cabernet-balsamic glaze

2,000

TO SHARE FROM OUR BRICK OVEN

Includes asparagus, blistering tomato, shallot confit

*Choice of Potato: Puree, Aligot and Roasted
Choice of Heirloom Rice: Steamed, Garlic, Aligue,
Adobo and Turmeric*

*We support sustainable practices to the best of our
abilities. Our Heirloom Rice is produced by the rice
farmers in the Cordillera region of the Philippines*

U.S. PRIME ANGUS RIB EYE (500g)
madeira-mustard reduction
3,200

BABY BACK RIBS (full rack)
maple-chipotle glaze
1,800

MUD CRABS
herb-garlic sauce
2,000

AN INDIGO SIGNATURE

INDIGO'S SEAFOOD PLATTER

(please allow 45 mins preparation)
Lobster • Atlantic blue crab • hard shell clams • Asian rice
casserole • XO sauce
2,900

VEGETARIAN

“ESCALAVIDA” (SPANISH ROASTED VEGETABLES)
mushroom croquettes
490

“MOUSSAKA” (BAKED EGGPLANT)
quinoa • tomato-caper sauce • apple tzatziki
490

SWEET

“PERFECT MATCH-A”
77% dark chocolate cake • molten matcha filling •
vanilla gelato
320

CORN SEMIFREDDO
corn bread • corn cremeux • coconut meringue
320

DESSERT POT
sweet short crust • coffee paste • coffee almond praline •
whipped coffee chantilly ganache
320

HOMEMADE ICE CREAM
240 per scoop

Peanut butter smores
Banana walnut fudge
Mixed berries yoghurt

SIGNATURE DRINKS

SAKE SANGRIA
lemongrass • lychee • ginger
360

SOUTHEAST ASIAN MOJITO
basil • mint • toasted cumin • Filipino lime
360

TAMARIND AMARETTO SOUR
all spice • candied ginger • sprite • agave nectar
360